

# Amaya Kris

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## SKILLS

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### Cuisine Styles

French • Italian

### Kitchen Skills

Cost Control

### Operations

HACCP • Supplier Negotiation • Catering • Inventory Management

### Soft Skills

Time Management • Quality Control

## PROFESSIONAL SUMMARY

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Experienced Chef with 11+ years focusing on Catering. Known for people development.

## WORK EXPERIENCE

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### Sous Chef — Kuhic - Bogisich (Apr 2022 - Jul 2022)

- Designed seasonal menu increasing revenue by 31% through optimized dish pricing.
- Managed kitchen of 17 staff, implementing cross-training and reducing labor overtime.

### Sous Chef — Gerhold - Doyle (Jan 2017 - Jan 2021)

- Catered private events for up to 176 guests with 95%+ client satisfaction.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.

### Sous Chef — Schuster Inc (Jun 2014 - Present)

- Maintained food cost under 25% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 30% through optimized dish pricing.
- Catered private events for up to 180 guests with 95%+ client satisfaction.
- Managed kitchen of 13 staff, implementing cross-training and reducing labor overtime.

## PROJECTS

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cubo tamdiu - Triple-buffered responsive process improvement

## ACADEMIC BACKGROUND

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B.A. Hospitality Management, Grady - Roberts Institute (2014)